

*flavors of
japan*



KIKKOMAN

an introduction to japanese cooking

Japanese cuisine is presently enjoying a surge in popularity across the country. Yet many people hesitate to attempt this unique style of cooking at home because it is surrounded by mystery and misconception. The surprising truth is that Japanese cooking is far from difficult. And it affords endless opportunities for creative and imaginative dishes that will be relished by the eye as much as the palate.

Japanese cuisine is one where artful presentation is as important as the food itself. Visual excitement is created by contrasts of colors, shapes and textures. Typical Japanese dishes are characterized by subtle flavors, accented with rich-tasting garnishes, sauces and condiments. There is great freedom and flexibility in choosing or substituting ingredients, yet each one should be carefully selected for the special character it will impart to the dish. A wide variety of cooking methods—all quickly mastered—will bring a tantalizing new dimension to everyday meals. Only a few specialty ingredients, which are readily available in the Oriental section of local supermarkets, will be needed to ensure the success and authenticity of a home-cooked Japanese meal.

Not only does Japanese cuisine look and taste delightful, it is highly regarded as a health food. Fish, beef, pork and chicken, principal ingredients in many Japanese dishes, are rich in animal protein. Soybean products, such as tofu, are a source of high-quality vegetable protein. Vegetables, used in abundance, provide much needed dietary fiber. Calories are minimized since only small amounts of oil are used. And most importantly, Japanese cooking methods retain these vital nutrients. To introduce you to Japanese cooking, we have selected recipes that are easy to prepare and are representative of this distinctive cuisine. We hope you'll try them and discover a whole new adventure in eating.

Itadakimasu.

contents

Hand-wrapped sushi **4**
Miso soup **6**
Skewered grilled chicken **8**
(Yakitori)
Tempura **10**
Shabushabu **12**
Sukiyaki **14**

hand-wrapped sushi

Sushi is only one of the hundreds of tantalizing ways the Japanese eat rice. The rice is flavored with a vinegar mixture, then topped, mixed or wrapped together with raw fish or shellfish, vegetables, eggs and so on. The recipe we have chosen to introduce you to sushi is the easiest to make at home — hand-wrapped sushi. Each person takes a small portion of rice, chooses from among the multitude of fillings and toppings, then rolls it all together inside a sheet of nori (dried seaweed).

Since each person wraps his own, it is an informal style best reserved for family and friends. Sushi is a meal in itself, however a simple vegetable dish or a soup can be added to make a truly hearty and filling meal.



Hand-wrapped sushi

Cooking time: 1 hour plus draining time for rice.

- 2 cups short grain rice
- 2 ounces (50 g) fresh ginger root
- 1 tablespoon sugar
- 4 tablespoons rice vinegar OR slightly diluted cider vinegar
- ¼ teaspoon salt
- 1 tablespoon powdered or freshly grated wasabi (Japanese green horseradish)
- 1 lemon or lime
- 3-inch (8 cm) square piece konbu (dried kelp)
- 2 cups water
- 2 tablespoons sake OR dry white wine
- 3 tablespoons sugar
- 5 tablespoons rice vinegar OR slightly diluted cider vinegar
- 1½ teaspoons salt
- 3 eggs
- 2 teaspoons sugar
- ½ teaspoon mirin (sweet rice wine for cooking)
- Dash salt
- 1½ teaspoons vegetable oil
- 8 medium-size shrimp
- 1 small (3 oz. or 80 g) Japanese cucumber
- 4 ounces (100 g) fresh raw tuna fillet
- 4 ounces (100 g) fresh raw sea bream fillet
- 4 ounces (100 g) smoked salmon
- 2 ounces (50 g) salmon roe
- 8 to 10 sheets toasted nori (dried laver or seaweed)
- 2 tablespoons Kikkoman Soy Sauce

1. Rinse rice until water is almost clear; drain in colander 1 hour.
2. Meanwhile, peel ginger and cut into paper-thin slices. Soak in boiling water for few seconds; drain. Combine 1 Tbsp. sugar, 4 Tbsp. vinegar and ¼ tsp. salt; add ginger and let stand at least 30 minutes. Blend wasabi with 1 tsp. water in small bowl; turn upside down to enhance flavor. Cut lemon or lime into wedges; set aside.
3. Wipe konbu lightly with damp cloth being careful not to wipe off white substance; cut crosswise into 4 pieces. Combine rice, 2 cups water, konbu and sake in rice cooker pot; cook according to manufacturer's directions, removing konbu just before water boils. (If rice cooker is not available, combine above 4 ingredients in large stainless or iron saucepan with tight fitting lid. Cover pan; bring to boil over high heat. Just before water boils, remove konbu. Reduce heat to low; simmer 15 minutes. Remove from heat; let stand 10 minutes.) Mix rice with large wooden spoon or spatula using folding motion to separate kernels. Insert dry towel under lid to absorb moisture; let stand 10 minutes. Meanwhile, combine 3 Tbsp. sugar, 5 Tbsp. vinegar and 1½ tsp. salt. Turn rice out into large non-metal bowl, separating kernels. Pour vinegar mixture evenly over rice; gently but thoroughly fold in to combine. Cover bowl with damp towel until ready to use.
4. Mix eggs lightly with 2 tsp. sugar, mirin and dash salt. Heat oil in skillet; pour in egg mixture to evenly cover bottom of pan. Cook until set. Turn out onto cutting surface; cool. Cut into strips 3 inches (8 cm) long and ½ inch (1 cm) wide.
5. Peel and devein shrimp, leaving tail on. Thread toothpick or skewer from head to tail of each shrimp to prevent curling. Cook 1 to 2 minutes in small amount of boiling water mixed with a dash of salt and sake. Drain. When almost cool, remove skewers.
6. Cut cucumber, tuna, sea bream and salmon into strips similar to egg strips.
7. Cut toasted nori into quarters. (To toast nori, hold rougher side 2 to 3 inches from medium heat over range element until crispy, glossy and lighter in color.)
8. Arrange seafood, eggs, cucumber, ginger, wasabi and lemon wedges on large platter. Turn rice out into serving bowl with 1 or 2 small wooden spoons or spatulas. Place nori in basket. Serve with soy sauce as illustrated and explained below.

Put about 1 tablespoon of sushi rice on sheet of nori, as shown in photograph.



Add ingredients and condiments of choice and wrap in nori.

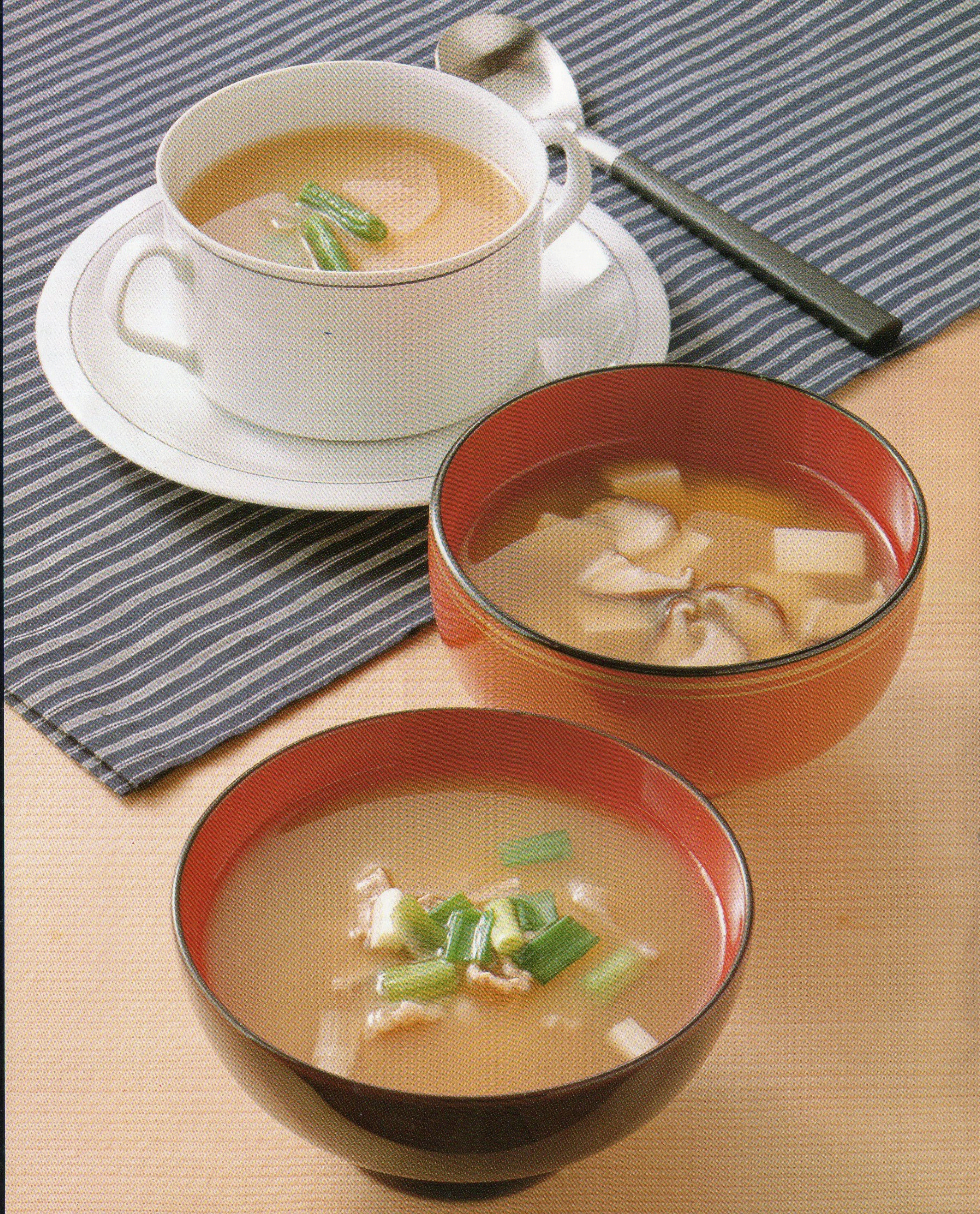


Hold wrapped sushi in hand, dip lightly into soy sauce and eat.



miso soup

Soup is an important element of any basic Japanese menu. It is generally served as one of the dishes of the main part of the meal. It is sipped between bites of the various dishes to enhance the flavor of the entire meal. There are two main categories of Japanese soups: clear and miso. The basis of both is dashi, the equivalent of stock in Western cooking. Miso, a fermented soybean paste with a salty taste, is added to the dashi to make miso soup. Other ingredients, such as pork and vegetables, are added to impart distinct flavors and create a harmony of aromas, textures and colors.



Miso Soup with Pork and Long Green Onion

Cooking time: 15 minutes

- 4 cups dashi (see instructions below)
- 3 ounces (80 g) lean pork, shredded
- 3 to 4 tablespoons miso, or to taste
- 1 long green onion and top, cut into ½-inch lengths OR 2 inches leek, cut crosswise into thin slices
- 2 teaspoons ginger juice (peel and grate fresh ginger root, then squeeze)

Miso Soup with Tofu and Mushrooms

Cooking time: 15 minutes

- 4 fresh Chinese black mushrooms OR other type of fresh mushrooms
- 4 cups dashi (see instructions below)
- ½ block tofu, diced
- 3 to 4 tablespoons miso, or to taste

Miso Soup with Long White Radish and Green Beans

Cooking time: 15 minutes

- 6 green beans
- 4 ounces (100 g) long white radish
- 4 cups dashi (see instructions below)
- 3 to 4 tablespoons miso, or to taste

How to Make Dashi (Bonito Fish Stock) (Makes 4 cups)

- 4-inch (10 cm) piece konbu (dried kelp)
- 4¼ cups water, divided
- 1 cup (5 g) katsuobushi (bonito fish flakes)

Miso Soup with Pork and Green Onions

1. Bring dashi to boil in saucepan; add pork and boil 2 minutes.
2. Place miso onto soup ladle, immerse ladle into soup. Gradually add broth to miso, stirring constantly until miso dissolves completely. Gradually stir dissolved miso into saucepan, making sure there are no lumps.
3. Add green onions and bring to boil. Remove from heat and serve immediately in individual soup bowls. Stir ½ teaspoon ginger juice into each serving.

Miso Soup with Tofu and Mushrooms

1. Remove and discard mushroom stems; cut caps into ½-inch (1 cm) wide strips.
2. Bring dashi to boil in saucepan; add mushrooms and boil 1 minute. Add tofu.
3. Place miso onto soup ladle, immerse ladle into soup. Gradually add broth to miso, stirring constantly until miso dissolves completely. Gradually stir dissolved miso into saucepan, making sure there are no lumps.
4. Bring to boil. Remove from heat and serve immediately in individual soup bowls.

Miso Soup with Long White Radish and Green Beans

1. Remove and discard strings from beans; cut beans into 1-inch (2.5 cm) lengths. Quarter radish, then cut each quarter crosswise into thin slices.
2. Bring dashi to boil in saucepan; add radish and boil 2 minutes. Add green beans; boil 2 minutes longer, or until tender.
3. Place miso onto soup ladle, immerse ladle into soup. Gradually add broth to miso, stirring constantly until miso dissolves completely. Gradually stir dissolved miso into saucepan, making sure there are no lumps.
4. Bring to boil. Remove from heat and serve immediately in individual soup bowls.

Wipe the konbu with a damp cloth and cut into 4 pieces with scissors to allow flavor to escape.



Pour 4 cups water into saucepan; add konbu and bring to boil over medium heat.



When water begins to boil, immediately remove konbu. Do not overcook.



Add remaining ¼ cup water to stop the boiling.



Add katsuobushi all at once. When water returns to boil, turn off heat.



When all of the katsuobushi has sunk to the bottom, strain stock through cheesecloth-lined sieve or unlined fine sieve.



yakitori

Skewered Grilled Chicken

Yakitori is ideal for entertaining, whether served as an hors d'oeuvre, as a main dish or as one of many offerings on a banquet table. It is especially suited to backyard barbeques, since it is typically grilled over charcoal. Yakitori, which literally translated means "grilled chicken" consists of skewered bits of chicken, chicken livers and a combination of vegetables that can be cooked on the grill. Use your imagination to create dishes that look as good as they taste. While canned or frozen vegetables are available year 'round, yakitori is best when it takes advantage of seasonal freshness.



Skewered Grilled Chicken
Cooking time: 40 minutes

1 tablespoon sugar

8 tablespoons Kikkoman Soy Sauce

**8 tablespoons sake (rice wine) OR
dry white wine**

**4 tablespoons mirin (sweet rice wine
for cooking)**

**12 ounces (350 g) chicken, boned
with skin left on**

7 ounces (200 g) chicken livers

**4 fresh Chinese black mushrooms
OR any other type of fresh
mushroom**

4 small green peppers

1 to 2 leeks

**Shichimi togarashi (powdered red
pepper mixed with six other
spices), if available**

**Utensils: 20 to 30 fine metal or
bamboo skewers, about 5 inches
(12 cm) long**

1. Combine sugar, soy sauce, sake and mirin in small saucepan. Bring to boil and boil over medium to high heat, uncovered, 10 to 15 minutes, or until sauce is reduced by one-third. Remove from heat, cool slightly, then pour into tall drinking glass or tall large mouth jar.
2. Cut chicken and chicken livers into 1-inch (2.5 cm) squares. Soak livers in water 5 minutes; drain well.
3. Remove and discard mushroom stems; cut caps in half, if large. Cut green peppers lengthwise into quarters, then crosswise into halves or thirds. Cut leeks into 1-inch (2.5 cm) lengths.
4. If using bamboo skewers, soak them in water several minutes, to prevent burning.
5. Thread several skewers with 4 to 5 chicken or chicken liver pieces, leaving a little space between each piece for even cooking. Thread more skewers with vegetables, alternating combinations as desired; thread remaining skewers with pieces of chicken and leek, as illustrated.
6. Place skewers on grill 5 to 6 inches from hot coals and cook for few seconds; remove skewers from grill and dip into glass filled with yakitori sauce. Return to grill for few more seconds, uncooked side down. Repeat procedure 2 or 3 more times, or until chicken is tender, being careful not to overcook.
7. Arrange yakitori on large platter and serve immediately with shichimi togarashi.

Note: If you are not able to cook over coals, broil skewers about 5 inches from heat, glazing with yakitori sauce as directed. If desired, brush sauce onto skewers instead of dipping.

tempura

Portuguese traders blown ashore by a typhoon in the early 1540s brought to Japan a recipe for batter-coated, deep-fried foods that eventually came to be known as tempura. Originally, only seafood — particularly the shrimp that are so abundant in Japanese waters — was cooked in this manner. But as the Japanese became attached to this style of cooking, they expanded the scope of foods prepared in this way to include any vegetable that is not particularly watery. They also refined the recipe by developing a lighter batter that literally explodes into a delicate, lacy texture and allows the colors of the ingredients to shine through. The result is a gastronomical and visual delight that ranks among the great dishes of the world.



Tempura

Cooking time: 8 minutes

- 6 large or 10 medium-size shrimp or prawns**
- 1 medium squid (thawed, if frozen)**
- 8 to 12 smelt (thawed, if frozen), cleaned and flattened**
- 1 small sweet potato, peeled**
- 1 small onion, peeled**
- 2 ounces (50 g) green beans, cut into 2-inch (5 cm) lengths**
- 4 ounces (100 g) carrot, peeled and julienned into 2-inch (5 cm) long strips**
- 4 ounces (100 g) frozen mixed vegetables, thawed**
- 4 to 6 large mushrooms**
- 1 cup dashi (bonito fish stock, recipe page 7)**
- 4 tablespoons Kikkoman Soy Sauce**
- 3 tablespoons mirin**
- Vegetable oil for frying**
- 1 large-size egg**
- 1¼ cups ice-cold water**
- 2 cups sifted cake flour**
- 6 tablespoons grated long white radish (daikon)**
- 2 teaspoons peeled and grated fresh ginger root**

Note: If desired, substitute Kikkoman Tempura Sauce for dashi, soy sauce and mirin, following label directions.

Utensils: For deep frying, a deep electric skillet or wok, a heavy and deep skillet or a wok.

- 1.** Peel shrimp, leaving tail and last section of shell nearest tail attached. Devein and score side opposite deveined side with small slashes to prevent curling. Clean squid, cut body crosswise into ½-inch (1 cm) wide rings; set aside.
- 2.** Cut sweet potato into ¼-inch (0.5 cm) thick slices. Cut onion in half from top to bottom, then into ¼-inch (0.5 cm) thick semicircles. Thread toothpick through each slice to prevent rings from separating.
- 3.** Drain seafood and vegetables thoroughly on paper towels; arrange on large platter.
- 4.** Combine dashi, soy sauce and mirin in saucepan; bring to boil. Remove; set aside.
- 5.** Pour oil at least 2 inches (5 cm) deep into electric skillet or wok; heat to 375°F.
- 6.** Meanwhile, beat egg thoroughly with wire whisk or hand rotary beater (not electric); blend in water. Sprinkle all of flour evenly over liquid. With same whisk, stir in flour only until flour is moistened and large lumps disappear. Batter should be very lumpy. Do not stir batter after it is mixed.
- 7.** Test temperature of oil by dropping small amount of batter into oil. If it sinks half-way, then comes up, the temperature is correct.
- 8.** To fry shrimp, hold by the tail and dip into batter. Drain off excess batter slightly; slide shrimp gently into hot oil. Repeat with 1 or 2 more shrimp. Fry 1 minute, turn over and fry 1 minute longer, or until lightly golden brown. Dip and fry remaining seafood and mushrooms in same manner as shrimp.
- 9.** Dip sweet potato and onion into batter; slide gently into hot oil and cook about 3 minutes, or until tender, keeping pieces separate and turning over occasionally.
- 10.** Place green beans on flat plate, dust lightly with flour. Divide into clusters of 3 to 4 pieces. Cover beans lightly with batter and mix to combine; slide clusters into hot oil. Fry about 2 minutes, being careful to keep clusters together. Repeat with carrots, using twice as many pieces for each cluster. Repeat procedure with mixed vegetables, but instead of making clusters, cover vegetables with batter; mix to combine and slide 1 or 2 tablespoonfuls into hot oil. Quickly round and flatten with chopsticks or 2 forks. Fry about 3 minutes.
- 11.** Drain tempura on paper towels or on wire rack over cake pan; keep warm. Skim off pieces of cooked batter from oil with wire strainer.
- 12.** To serve tempura, heat dipping sauce to serving temperature; divide into small individual bowls. Add desired amount of grated radish and ginger to sauce. Dip tempura into sauce before eating. (Lemon and salt can be substituted for dipping sauce, if desired.)

shabushabu

Shabushabu resembles the Swiss concept of fondue, except that water is used instead of oil. Paper-thin slivers of meat and a variety of vegetables are swished back and forth in boiling water until just seared, then dipped in a variety of mouth-watering sauces and condiments. Interestingly, it is the swishing, sizzling sound of the cooking meat that gives shabu-shabu its name.

This type of cooking is an excellent form of entertaining since guests are gathered 'round a central cooking pot. In addition to creating an atmosphere of fun and comraderie, it is a very healthy way of eating. The short cooking time preserves nutrients, and calories are minimal since the ingredients are cooked in water instead of oil.



Shabushabu
Seared Beef with Flavorful
Dipping Sauces

Cooking time: 30 minutes

Sesame Seed Sauce:

4 tablespoons white sesame seed

1 tablespoon miso

1 tablespoon sugar

4 tablespoons Kikkoman Soy Sauce

2 tablespoons mirin (sweet rice wine for cooking)

1 tablespoon sake (rice wine) OR dry white wine

1 teaspoon prepared mustard (Japanese or other type without vinegar or spices)

Ponzu Sauce:

¼ cup lemon juice OR commercially bottled ponzu

¼ cup Kikkoman Soy Sauce

¼ cup water

1 block tofu

10 ounces (275 g) shirataki (yam noodles)

2 leeks

8 fresh Chinese black mushrooms OR any other type of fresh mushroom

8 large Chinese cabbage leaves

1 pound (450 g) boneless beef sirloin, sliced paper-thin

4-inch (10 cm) square piece konbu (dried kelp)

4 inches (10 cm) long white radish (daikon), peeled and grated

2 long green onions and tops, cut crosswise into paper-thin slices

Utensils: Preferably the special Mongolian-style pot commonly used for this recipe, or iron, earthenware, electric or flameproof skillet

Portable heating equipment with adjustable temperatures for the dining table

1. To prepare Sesame Seed Sauce, toast sesame seed in dry skillet over medium heat, shaking pan or stirring constantly. When seed begin to pop, transfer to a grinder or earthenware mortar; grind until smooth with pestle while seed are still hot. Combine ground seed with miso, sugar, soy sauce, mirin, sake and mustard. To prepare Ponzu Sauce, blend lemon juice, soy sauce and water. Set both sauces aside until ready to serve.
2. Cut tofu into 1-inch (2.5 cm) cubes; drain on several layers of paper towels.
3. Parboil shirataki in boiling water 2 minutes; drain, then cut into 4-inch (10 cm) lengths. Cut leeks diagonally into ½-inch (1 cm) thick slices.
4. Remove and discard mushroom stems. If desired, decorate tops of caps with a crisscross design. Cut Chinese cabbage leaves into 2-inch (5 cm) squares.
5. Arrange tofu, vegetables and beef attractively on large platter and place on dining table with serving fork or chopsticks.
6. Wipe konbu with damp towel to remove sand; cut crosswise into 4 pieces.
7. Measure 5 to 6 cups water into cooking utensil; place on dining table. Add konbu; bring mixture to simmer and remove konbu. Meanwhile, have each person prepare both kinds of dipping sauces in individual dipping bowls by mixing sesame seed or ponzu sauces with grated radish or green onions (sesame seed with onion and ponzu with onion and/or radish).
8. Add ingredients that take the longer cooking time to the hot broth. Gradually add other ingredients in equal amounts (do not add all ingredients at once). To cook beef, take 1 slice at a time with chopsticks or fork and wave it back and forth in the hot broth for few seconds to desired doneness. To eat, dip pieces of cooked meat, vegetables and tofu into either dipping sauce. When all the food is cooked, serve broth as soup. Skim broth off occasionally with ladle during cooking. If the level of broth becomes too low, add more boiling water.

sukiyaki

Sukiyaki is a delightful blend of Western and Japanese food styles. Its universal appeal has made it one of the most popular and internationally famous of all Japanese dishes. For no one can resist the succulent taste of thinly sliced beef simmered with vegetables in a hearty soy sauce broth.

Sukiyaki is usually cooked at the table in one large pot, with diners helping themselves while the remaining ingredients continue to cook. In Japan, this is called nabemono (na-be-mono), or one-pot cooking. However, with this type of eating, one must beware of the tantalizing aroma so as not to overindulge!



Sukiyaki

Cooking time: 20 minutes

- 1 pound (450 g) boneless beef sirloin, sliced paper-thin**
- 10 ounces (275 g) shirataki (yam noodles)**
- 1 block tofu**
- 8 fresh Chinese black mushrooms OR any other type of fresh mushroom**
- 2 leeks OR 8 long green onions and tops**
- 8 ounces (200 g) fresh spinach leaves, washed and drained**
- 3 tablespoons sugar**
- ½ cup Kikkoman Soy Sauce**
- ½ cup water**
- ¼ cup sake (rice wine) OR dry white wine**
- ¼ cup mirin (sweet rice wine for cooking)**
- 3 to 4 one-inch (2.5 cm) beef suet cubes**
- Fresh eggs (1 per serving)**

Note: If desired, substitute Kikkoman Sukiyaki Sauce for sugar, soy sauce, water, and sake.

Utensils: A cast-iron skillet for sukiyaki, shallow skillet or electric skillet

Portable heating equipment with adjustable temperatures for the dining table

- 1.** Cut beef into 3-inch (7.5 cm) lengths. Parboil shirataki in boiling water 2 minutes; drain, then cut into 4-inch (10 cm) lengths.
- 2.** Cut tofu into 1-inch (2.5 cm) cubes; drain on several layers of paper towels.
- 3.** Remove and discard mushroom stems. If desired, decorate tops of caps with a crisscross design. Cut leeks diagonally into ½-inch (1 cm) thick slices. (Or, cut green onions into 2-inch (5 cm) lengths.) Cut spinach leaves in half crosswise, if large.
- 4.** Arrange beef, tofu and vegetables attractively on large platter and place on dining table with serving chopsticks.
- 5.** Combine sugar, soy sauce, water, sake and mirin in small saucepan. Heat until sugar dissolves, stirring constantly. Remove from heat; pour into small container.
- 6.** Break 1 raw egg per person into individual bowls as dipping sauce, if desired.
- 7.** Heat skillet on dining table; add suet cubes. Cook until suet melts, coating pan evenly with suet. Remove suet. Add several slices of beef; saute until partially cooked. Add ½ of sukiyaki sauce and equal amounts of vegetables, tofu and beef. Cook 5 to 7 minutes, or until well seasoned, turning ingredients over gently.
- 8.** Mix raw egg until blended, serve yourself from the skillet, dipping pieces of cooked sukiyaki into the egg before eating.
- 9.** Add remaining ingredients and sauce as needed. If sauce becomes too strong, adjust with water as desired.

Note: If you are not able to cook sukiyaki at the table, select a skillet that is large enough in size to the number of diners. Cook the sukiyaki in the kitchen and serve immediately.

SINCE



1630

KIKKOMAN

Kikkoman Corporation
International Trade Department
1-25, Kanda Nishikicho
Chiyoda-ku, Tokyo 101
Japan
TEL: (03) 233-5612
TLX: 2224264 KMAN j
FAX: (03) 233-5604

Kikkoman International Inc.
P.O. Box 784
San Francisco
California 94101
U.S.A.
TEL: (415) 956-7750
TLX: 9103721016 KIKKOMAN SFO
FAX: (415) 956-7760

Kikkoman Corporation
Australia Representative Office
Suite 2, 10th Floor
80 Arthur St., North Sydney
N.S.W. 2060, Australia
TEL: (02) 923-2533
TLX: AA 74565 KMANSY
FAX: (02) 923-2050

Kikkoman Trading Europe GmbH
P.O. Box 27 02 64
Heerdter Lohweg 57-59
4000 Düsseldorf 11
F. R. Germany
TEL: (0211) 59 60 87
TLX: 8584140 KMNE D
FAX: (0211) 59 28 27

Kikkoman Corporation
Singapore Representative Office
20 Kramat Lane
#04-11 United House
Singapore 0922
TEL: 235-1926 ~ 7
FAX: 235-3044

Kikkoman Indústria e Comércio Ltda.
Av. Bernardino de Campos
98-5º andar-Conj. B.
Paraíso, São Paulo
CEP04004, Brasil
TEL: 11-289-3022
TLX: 1124709 KCBR
FAX: 11-283-4070